



News Release

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FOR IMMEDIATE RELEASE

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Dairy producers reminded of Kansas laws governing raw milk sales

TOPEKA – The Kansas Department of Agriculture’s dairy inspection program is reminding dairy producers that although Kansas law permits raw milk sales on the farm, the department does promote the practice.

“We’ve had a few calls recently about raw milk sales, so I thought now might be a good time to remind all dairy producers of what is and is not allowed under Kansas law,” said George Blush, manager of the dairy inspection program.

Kansas does allow the sale of raw milk and products made from raw milk under certain restrictions.

For a sale to be legal:

- It must take place on the farm where the milk is produced;
- It must be to the final customer;
- Advertising must be limited to a sign erected on the farm premises;
- The advertising sign, containers and packaging must clearly state that the milk and milk products are raw, unpasteurized and ungraded.

Kansas law does not allow:

- Home delivery of raw milk and raw milk products;
- Sale at farmers’ markets, health food stores, or any other business;
- Advertisement by printed brochure, flyer, posted price lists, or on the Internet;
- Advertising or selling for “animal use” with the knowledge that the raw milk and milk products are intended for human consumption.

Despite the provisions in the Kansas Dairy Law that allow on-farm raw milk sales, Blush said the agency does not promote it due to human health concerns.

“Some people were raised on raw milk and can consume it without ill effect,” Blush said. “But, raw milk can contain bacteria that might be harmful to someone who has consumed only pasteurized milk.”

Especially vulnerable to milk-borne pathogens are the young and old, pregnant and nursing women, and those with weakened immune systems. Pasteurizing milk to FDA requirements destroys the bacteria, making the milk safe for human consumption.

Blush encourages dairy producers who sell raw milk at the farm to inform their customers of the risks associated with raw milk consumption so the consumer can make an informed decision. He also recommends that those producers who allow tours of their operations to refrain from serving raw milk to their visitors.